

# BATHERS'

## PAVILION

3 courses

<b>Staple Sourdough</b> <i>cultured butter, malted barley</i>	3pp
<b>East 33 Sydney Rock Oysters</b> <i>verjus &amp; eschalot mignonette</i>	8
<b>N25 Oscietra Caviar</b> <i>cultured cream, potato, chive</i> 10gm 70 30gm 190	

### SNACKS

<b>Potato Scallop</b> <i>seaweed &amp; vinegar</i>	8
<b>Gnocco Fritto</b> <i>tuna, horseradish, egg yolk</i>	12
<b>Raw Venison Tostada</b> <i>saltbush, flowers</i>	14
<b>Fermented Potato Bread</b> <i>whipped roe, dried roe</i>	12
Add caviar <i>supplement</i>	25

### APPETISERS

<b>Selection of Premium Australian Seafood</b> <i>supplement</i>	28pp
<b>Roasted Beetroot</b> <i>buffalo milk feta, preserved cherry, kombu</i>	
<b>Kingfish</b> <i>rhubarb, shiso, pink pepper</i>	
<b>Beef Tartare</b> <i>smoked cheddar, pickled onion, nasturtium</i>	
<b>Abrolhos Scallop</b> <i>maitake mushroom, walnut, toasted cream</i>	
<b>Freemantle Octopus</b> <i>nduja, hazelnut, apricot</i>	
<b>Grilled Quail</b> <i>burnt onion, radicchio, blackberry</i>	

## MAINS

**Roasted Eggplant** *sambal, black sesame, enoki mushrooms*

**Mooloolaba Swordfish** *bullhorn pepper, fennel, chickpea*

**King George Whiting** *scallop, zucchini, pear, vermouth*

**Kurobuta Pork Rack** *native cranberry, tropea onion, vanilla*

**Margra Lamb** *eggplant, gem lettuce, basil*

**Wollemi Duck** *sapphire grape, black garlic, hibiscus* supplement 10

**Rangers Valley Wagyu MBS 7+** *chestnut mushroom, artichoke, native pepper berry*

## SIDES

Potatoes *preserved lemon, mustard* 16

Leaf Salad *flowers, sunflower seed* 14

Braised Roman Beans *“almondine”* 16

Grilled Carrots *wild rice, goat curd* 16

**Minimum 2 courses on Saturday, Sunday & Public Holidays**

*Merchant fees apply to all card payments*

*+ 10% surcharge on Sundays & Public Holidays + 10% service on groups of 8+*

## DESSERT

**Koshikari Rice Custard** *berries, strawberry gum, white balsamic*

**Apple Tart** *calvados, lemon thyme*

**Chocolate** *passionfruit, tonka, caramel*

**White Peach Granita** *mascarpone, white chocolate*

**Pineapple Sorbet** *olive oil, elderflower*

**Cheese selection choice of 2** *quince, honey, lavosh*

**Extravagant L'Artisan Cheese, VIC**

*soft, creamy, mushroom*

**Jamberoo Blue** *Pecora Dairy, NSW*

*mild, complex blue, spice, earthy, smoky*

**Raw Milk George** *Bruny Island, TAS*

*raw milk, savoury, salty, hard cheese*

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